

# Ipsum Amarum #1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **80**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (32.3%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (32.3%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (32.3%)	80 %	4
Grain	Płatki owsiane	0.2 kg (3.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Boil	Kazbek	20 g	15 min	4.6 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Citra	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
PAY7	Ale	Dry	10 g	Gozdawa